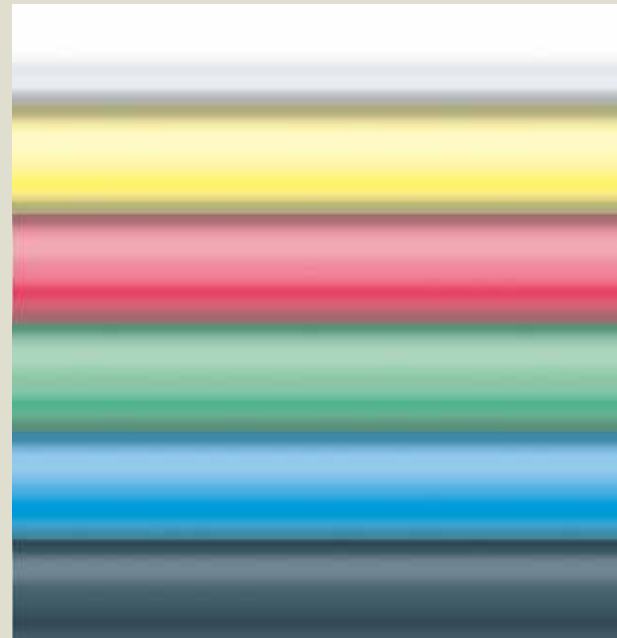


Advice

Innovation

Quality

Service



Perfect for sliced products.

Walsroder – the brand name associated with quality and innovation in the field of artificial casings for more than 75 years. Research and development cater to the needs of trade and industry and focus on market trends.

Walsroder K tech is the perfect casing for producing prepacked sliced products – which are all the trend! In the past 15 years alone the market share of prepacked items has increased steeply from 15% to more than 55% and is still growing. Alongside the packs of stacked slices of large-diameter scalded sausage varieties and cooked ham there is an increased demand for small-size slices in packs containing less than 100 g. Mixed content packs containing various sausage varieties are also growing in popularity.

Now that **Walsroder K tech** has been developed and launched, the optimal casing is available for producing self-service fixed-weight retail packs. A truly reliable, clean-cut and efficient option.

Its exemplary cylindricity, high shrink capability and its excellent moisture vapour barrier are **Walsroder K tech's** key features. And the casing's thin-walled structure makes it ideal for high shirred lengths and the use of small clips. This accelerates the industrial production process for stacked and shingle-style packed slices, and it cuts costs.

It goes without saying that the casings are physiologically safe as defined in the relevant food laws and regulations.

Walsroder K tech is a product of CaseTech GmbH.

Walsroder K tech





Freshness is in high demand.

Until recently, due to their excellent smoke permeability, cellulose fibrous casings were almost the only casings used for cooked or scalded sausages produced for slicing and stacking. However, consumer habits are changing: sliced products are no longer always expected to have a smoked appearance and flavour. A pink sausage product colour evokes the notion of freshness and tastiness. And that's why **Walsroder K tech** with its higher barrier is the right casing for sliced products.

Round and tightly stuffed.

Sausages in **Walsroder K tech** can be filled reliably and efficiently. As the modern multilayer casing shrinks back, the sausages obtain a wrinkle-free visual appeal and jelly pockets are prevented from forming. The excellent cylindricity of the sausages ensures that the slices are round and have a uniform size – which is beneficial for the fixed weight required for retail packs.

Well-protected.

The moisture and oxygen barriers provided by **Walsroder K tech** act as a safeguard against oxidation (discolouring) caused by light or oxygen. To prevent weight loss prior to slicing, **Walsroder K tech** has excellent barrier properties thanks to its intelligent combination of materials. Single-layer PA (nylon) casings are no match for this!

Thin-walled.

Thick-walled casings are a thing of the past. Despite its low wall thickness **Walsroder K tech** has top-level characteristics. This multilayer casing meets all the requirements relating to increased mechanization and enhanced productivity for the production of sliced products.

Firmly clipped.

Economically efficient production relies on the trouble-free interplay between the sausage casings and all other process components involved – including the filling and clipping systems **Walsroder K tech's** multilayer structure incorporates several layers of mechanically stable polyamide and provides outstanding clipping strength and machinability. In contrast to unoriented nylon casings, the low wall thickness of this casing allows the use of smaller clip sizes.

Swiftly peeled.

Slicing is preceded by peeling. The special biaxial orientation of the polymer casing **Walsroder K tech** facilitates preferred lengthwise tearing. Therefore, **Walsroder K tech** has a built-in »peeling aid«, which enables large areas of the casings to be peeled rapidly and »in one go« without any casing remains.



True to size

Wrinkle-free sausages

High clipping strength

Optimal peel performance

Getting slicing-type sausages into shape.

Walsroder K tech is the ideal casing for all sliced scalded sausage varieties.

K tech P is a special grade for all sausage varieties which cling particularly strongly, such as black pudding or blood & tongue sausage.

Walsroder K tech and K tech P | Size Range

Nominal size	40	45	52	53	59	60	70	75	79	82	83
Stuffed diameter	42	47	54	55	61	63	74	80	86	90	91
transparent	0	0	0	0	0	0	0	0	0	0	0
tinted yellow	0	0	0	0	0	0	0	0	0	0	0
tinted green	0	0	0	0	0	0	0	0	0	0	0
tinted pink	0	0	0	0	0	0	0	0	0	0	0
tinted blue	0	0	0	0	0	0	0	0	0	0	0
tinted black	0	0	0	0	0	0	0	0	0	0	0

Available as a rule: ● immediately, ○ minimum order quantity 30,000 m
Other sizes available on request.

Nominal size	85	88	89	90	93	95	96	97	100	115	128
Stuffed diameter	94	99	101	104	105	106	107	108	110	126	138
transparent	0	0	0	0	0	0	0	0	0	0	0
tinted yellow	0	0	0	0	0	0	0	0	0	0	0
tinted green	0	0	0	0	0	0	0	0	0	0	0
tinted pink	0	0	0	0	0	0	0	0	0	0	0
tinted blue	0	0	0	0	0	0	0	0	0	0	0
tinted black	0	0	0	0	0	0	0	0	0	0	0

Available as a rule: ● immediately, ○ minimum order quantity 30,000 m
Other sizes available on request.



You request, we deliver.

Walsroder K tech is available in the following supply forms:

- cut lengths
- shirred sticks

The current production scope ranges from nominal size 40 to nominal size 128 mm in the usual supply forms.

Longer shirred sticks, reduced changing times.

To avoid frequent changing of shirred sticks and the casing losses long shirred strand lengths should be used. Depending on the casing size and the length of the stuffing horn, it is possible to obtain **Walsroder K tech** in shirred sticks with very long run lengths (e.g. 100 m). Fewer stick changes result in high filling efficiency, achieving higher output rates and less casing waste. In addition, the low-gauge casing reduces waste volumes.

Coloured casings provide protection and a means of differentiating.

Semi-transparent colours help to distinguish various products and they also safeguard against light oxidation (discolouring of the sausage mix). Any pieces of casing remaining on the sausage after peeling will be easily noticed and can be removed prior to slicing.

The various colours are an additional aid for identifying the individual sausage varieties during and after production.

Reduced slicing loss.

Crucial aspects include size consistency during filling and also the cylindricity along the entire length of the sausage, also in the case of sausages that hang during cooking. The sausage ends cannot be used in sliced product packs, which is why particularly long sausages with short ends are a key requirement for economically efficient production. The excellent cylindricity of **Walsroder K tech** ensures that the slices are uniform right up to the ends of the sausages, thus reducing any slicing loss that would arise in the case of oval-shaped sausage ends with many folds and wrinkles.



Hanging-type cooking up to size 65.

Sizes below 65 mm can be hung up for cooking and finishing with sausage lengths of up to 1.5 m. In the case of sausages with a diameter of 55 mm, the diameter variance from top to bottom of 1 m long sausages is typically 1 mm or less. Especially for sliced products packed in cup-style containers, but also for serving-style slice packs, the resultant uniform slice diameters are imperative for fixed-weight packs.

Lying-type cooking from size 65.

Due to the high weight involved and the thermoplastic formability of polymer casings, sizes upward of 65 mm are usually cooked in a lying position. Cooking racks can be fitted with trays or with parallel bars in longitudinal direction. Both options ensure that tightly stuffed sausages result in round finished products without any noticeable deformation. The slip properties of **Walsroder K tech** casings allow the stuffed sausages to be easily slid onto the cooking racks.



A string of useful tips.

Storage prior to use

Please store **Walsroder K tech** in a cool and dry place at room temperature (ideally below 30°C and 65% r.h.). Detrimental effects of light and dust can best be avoided by storing the casings in their original shipping carton. Stored and handled properly, Walsroder casings are guaranteed to have a storage life of 2 years.

Soaking

Allow the casings to soak by immersing them in lukewarm water (max. 30°C) for at least 30 minutes prior to filling.

Filling/Stuffing

Fill to the recommended diameter to ensure that the finished product is wrinkle-free.

Closing/Clipping

To prevent the clips from sliding off, use suitable clip sizes and optimum closing pressure. Due to the low casing thickness, smaller clip sizes can be selected.

Cooking

The sausages can be cooked or scalded either lying or hanging in a cooking chamber or boiler.

Measuring the core temperature

With self-shrinking casings like **Walsroder K tech** the sausage should not be pierced with the core temperature probe until halfway through the total cooking time. The probe should be thin and smooth with a very pointed tip so that the casing does not tear when pierced. The measuring procedure is particularly safe if the piercing spot is prepared using a hot tip (soldering iron). The melted edge prevents any further uncontrolled tearing. A »Walsroder Information« leaflet on this subject is available from our head office or sales representatives.

Walsroder K tech is temperature resistant up to +105°C.

Cooling

Immediately after cooking, the products must be properly cooled: first by intermittent showering or in a water bath, and then in the air and in cold storage. Adequate water cooling is necessary for microbiological stability (shelf life) and also helps keep the casing tightly stuffed.

Post-shrinking

Walsroder K tech is self-shrinking. Finished sausages are smooth and have firmly rounded shoulders. Additional shrinking can be achieved applying steam treatment or by immersing the sausages in boiling water.

Cutting and peeling

Sausage in **Walsroder K tech** can be cut without undesired tearing by using a sharp knife. The casing peels readily and reliably, especially lengthwise.

Packing the sausages

Only pack sausages that have dried off well. To prevent condensation, sausages packed in cartons should not be subjected to extreme temperature changes.

Our info service

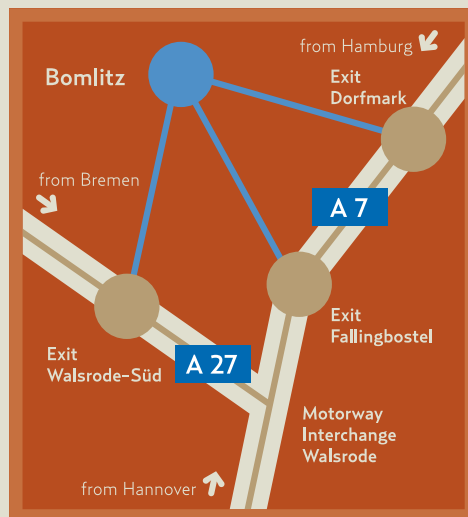
Further technical information, such as clip recommendations, is available as »Walsroder Information« leaflets. And, of course, our friendly service technicians are always close at hand to provide assistance: by telephone, e-mail or on site in person.

All data contained in this brochure represents the best of our knowledge. It is approximate and subject to change. We recommend carrying out trials under the respectively prevailing conditions.

The application, use and processing of our products are beyond our control and, therefore, entirely your own responsibility.



The roadmap to your success!



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